

Serial No.: 10/716,935

IN THE CLAIMS:

1. (Currently Amended) A cooking double boiler ~~comprising~~boiler, comprising:

~~\_\_\_\_\_ an outer pan arranged in that water is poured into its bottom~~  
~~portion, comprising an upper aperture and a bottom portion for~~  
holding water;

~~\_\_\_\_\_ an upper lid that covers an~~ for covering said upper aperture  
~~thereof, aperture; and~~

~~\_\_\_\_\_ an a inner pan with comprising a flange that is set into~~  
located in the interior of the outer pan, wherein

~~\_\_\_\_\_ the outer pan, the inner pan and the upper lid are made of~~  
ceramic material,

~~\_\_\_\_\_ the outer pan includes comprises a peripheral edge portion~~  
~~that supports the flange of the inner pan, wherein said peripheral~~  
edge portion having an inner side comprising a plurality of  
concave portions for directing water vapor generated water vapor  
upward in the outer pan to an upper space of the inner pan are  
~~formed at the inner side of the peripheral edge portion of the~~  
~~outer pan, and~~

Serial No.: 10/716,935

\_\_\_\_\_ wherein the upper lid is supported by the peripheral edge portion of the outer pan at outer peripheral positions of the concave portions for sealing the water vapor in an upper portion of the inner pan.

2. (Currently Amended) A cooking double boiler comprising comprising:

\_\_\_\_\_ an outer pan ~~arranged in that water is poured into its bottom portion,~~ comprising an upper aperture and a bottom portion for holding water;

\_\_\_\_\_ an upper lid ~~that covers an~~ for covering said upper aperture thereof, aperture; and

\_\_\_\_\_ an a-inner pan with comprising a flange that is set into located in the interior of the outer pan, wherein

\_\_\_\_\_ the outer pan, the inner pan and the upper lid are made of ceramic material,

\_\_\_\_\_ the outer pan ~~includes~~ comprises a peripheral edge portion that supports the flange of the inner pan, ~~and wherein~~ pan;

Serial No.: 10/716,935

the double boiler further comprising vapor spouts for directing water vapor generated in the outer pan to an upper space of the inner pan ~~are provided to be openable and closable pan,~~ said vapor spouts being operable between open and closed positions, and located between the peripheral edge portion and the flange of the inner pan.

3. (Currently Amended) The cooking double boiler as claimed in Claim 1, wherein the inner pan is supported by the peripheral edge portion of the outer pan at a height at which ~~its~~ a bottom surface of the inner pan does not come into contact with water when water is poured into the outer pan.

4. (Currently Amended) The cooking double boiler as claimed in Claim 1, wherein the plurality of ~~concaves formed at the inner side of the peripheral edge portion of the outer pan concurrently serves as~~ concave portions are for providing a backflow path of condensed water.

Serial No.: 10/716,935

5. (Currently Amended) The cooking double boiler as claimed in Claim 2, ~~wherein opening and closing of the vapor spouts is performed by changing a set position of the inner pan~~ wherein said vapor spouts each comprise a surface of the flange of the inner pan for movement between an open position and a closed position relative to said surface of an inner side of said peripheral edge portion.

6. (Currently Amended) The cooking double boiler as claimed in Claim 2, ~~wherein~~ further comprising an attachment located on said flange for opening and closing of the vapor spouts ~~is performed by attaching or detaching an attachment.~~

7. (Currently Amended) The cooking double boiler as claimed in Claim 1, wherein said bottom portion of the outer pan has a stepped portion indicative of an amount of poured water ~~is formed inside of the bottom portion of the outer pan.~~

Serial No.: 10/716,935

8. (Currently Amended) The cooking double boiler as claimed in Claim 1, wherein the inner pan ~~is provided with~~ comprises a plurality of soymilk accumulating portions.